

Tomato and herbed cheese puff pastry tart ★★★★★

4.82 from 11 votes

Easy and delicious, this recipe can be made in a pinch. 3 main ingredients! That is all it takes.

Prep Time
30 mins

Cook Time
20 mins

Course: Appetizer, Main Course Cuisine: American, French Servings: 6 people
Calories: 250kcal Author: Luay Ghafari Cost: 10

Ingredients

- 1 Sheet Pre-made, frozen puff pastry
- 5.2 oz (150g) Herbed cream or goat cheese
- 1 pint (~300g) Cherry tomatoes
- Salt and pepper to taste

Optional Garnishes (choose what you like, or none at all)

- Basil - Optional
- Parsley - Optional
- Extra Virgin Olive Oil - Optional
- Balsamic glaze - Optional

Instructions

1. Preheat oven to 425F (220c)
2. Bring your herbed cream cheese to room temperature so that it can be spread easily (10-15 minutes).
3. Thaw puff pastry as per package instructions and unroll. If using a puff pastry brick, roll out to a rectangle that is 12 inches wide and 15 inches long.
4. Using the tip of a knife, score a ½-inch wide border around the puff pastry sheet. You are essentially drawing a rectangle within a rectangle. Using the tines of a fork, poke the pastry inside the score lines. Make sure to poke evenly and all the way through. We don't want the inner part of the pastry to rise up too much, however we want the border to rise and create a nice crust.
5. Spread your cheese in as even layer as possible on the pastry. Do not get any cheese on the border.
6. Arrange sliced cherry tomatoes on the cheese, cut side up. Get creative. Season with salt and pepper.
7. Bake for 20-25 minutes. Watch your oven, as puff pastry can burn quickly.
8. Once out of the oven, you can garnish with chopped basil, parsley, olive oil and/or balsamic glaze.

Notes

This recipe is adaptable. You can use sliced heirloom tomatoes instead of cherry tomatoes. You can add some caramelized onions to your cheese mixture. If you don't eat dairy, a vegan or dairy free alternative may be used. Get creative!

Nutrition

Calories: 250kcal